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| **Turkish style couscous salad**  Serves 24 - 30 tastes  Source: Adapted from – jamieoliver.com/recipes | |
| **Ingredients**  250g dry couscous  1 teaspoon ground cumin  1/2 teaspoon smoked paprika  Salt and pepper to taste  1 medium red onion, diced  1 medium cucumber, diced  ½ capsicum, diced  2 ripe tomatoes, diced  ¼ red chilli, finely diced  ½ cup fresh mint leaves  ½ cup fresh coriander leaves  ½ cup fresh parsley leaves  1 tablespoon tomato puree  2 tablespoons olive oil  Juice and zest from ½ a lemon | **Equipment**  Knives  Chopping boards  Large mixing bowl  Juice squeezer  Microplane to zest lemon  Electric kettle  Serving bowls |
| **What to do:**   * Place the couscous, cumin, paprika and a big pinch of salt into a large bowl * Stir to combine, then pour over just enough boiling water (from the kettle) to cover the couscous. Cover bowl and leave for 10 minutes * Meanwhile, finely chop the onion, cucumber, capsicum, tomato and chilli * Finely chop the mint leaves, coriander and parsley (including the stalks) * Mix the couscous up with a fork, then stir in the tomato puree until well coated (I do this with my hands – it is messy, but quite therapeutic!) * Add all the chopped vegetables, chilli and herbs, mix well * Stir in the oil, zest and lemon. Season with salt and pepper. * Divide between serving bowls * Serve | |